

TIGER-STRIPED BROWNIES



CLOUDY

MAKES: 16 bars

DIRECTIONS:

1. Preheat the oven to 325° and butter an 8-inch square baking pan.
2. In a microwave-safe bowl, melt the chocolates and butter on high for 1 to 2 minutes. Remember to stir halfway through cooking.
3. Set aside to cool slightly.
4. In a medium-size bowl,

INGREDIENTS:

- 1 ounce semisweet chocolate
- 1 ounce unsweetened chocolate
- 1 tablespoon unsalted butter
- 1/3 cup creamy peanut butter
- 2 tablespoons vegetable oil
- 1/2 cup firmly packed brown sugar
- 1/2 cup sugar
- 2 large eggs, at room temperature
- 1-1/2 teaspoons vanilla extract
- 3/4 cup all-purpose flour

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DIRECTIONS:

- beat the peanut butter and oil.
- 5. Add the sugars and continue beating until the mixture is light and fluffy.
- 6. Add the eggs, one at a time, beating well after each addition.
- 7. Mix in the vanilla extract, then the flour and salt until just combined.

INGREDIENTS:

- 1/4 teaspoon salt

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DIRECTIONS:

8. Stir 1/3 cup of the peanut butter batter into the chocolate mixture.
9. Scrape the remaining batter into the baking pan.
10. Spoon the chocolate mixture over the batter.
11. Using a table knife, make a zigzag through the layers to create a marbled look.

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DIRECTIONS:

12. Bake for 30 to 35 minutes, or until a toothpick inserted comes out clean.
13. Cool in the pan, then cut into bars.
14. Store in an airtight container at room temperature.



Brownies make great gifts! Layer the brownies in decorative pie tins inbetween sheets of waxed paper, or wrap them in colorful foil. They'll be a big hit!

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